

MUST BE THE SEASON OF THE WIT - ALL GRAIN RECIPE

Big Brew 2011

For a 5.3 gallon (20 L) yield for a 60 minute boil

O.G.: 1.053

F.G.: 1.013

IBU: 13

SRM: 4.5

FERMENTABLES

5 lb (2.3 kg) 2-Row Pale Malt (50%), 3 SRM

2 lb (0.91 kg) Wheat Malt (20%), 2 SRM

3 lb (1.4 kg) Flaked Soft White Wheat (30%), 2 SRM

HOPS

4 HBU Pack @ 60 minutes

YEAST AND EXTRAS

Wyeast 3944 Belgian Witbier or White Labs WLP400 Belgian Wit Ale yeast

1.0 oz (28 to 43 g) orange zest, added at 5 minutes left in boil

0.5 oz (14 to 184 g) crushed/ground coriander seeds, added at 5 minutes left

DIRECTIONS FOR ALL-GRAIN RECIPE

Single Step Mash: For single step, hold at 145° F (63° C) for 45 to 60 minutes. Sparge with very hot water, 176° to 180° F (80° to 82° C) to raise the mash temp to 158° to 169° F (70° to 76° C). Then run the sparge with 169° to 172° F (76° to 78° C) water until the end.

Collect enough runoff to end up with 5.3 gallons (20 L) after a 60-minute boil (approximately 6.25 gallons, or 23.7 L). Bring to a boil and add the hops. Boil for 55 minutes and add the orange zest, crushed coriander, and other extra ingredients. Boil for 5 more minutes and then turn off the heat.

Next, chill to 70° F (21° C), transfer to a fermenter, pitch the yeast and aerate well. Continue fermenting at 73° F (23° C) for 5 to 6 days. Rack to secondary and drop the temperature to 50° F (10° C) for 24 hours. Then drop the temperature to 32° F (0° C) and lager for 10 to 15 days. Rack to keg, or if you are bottling, add the bottling sugar and then bottle as you normally would.

CARBONATION

Force carbonate at 2.0 – 2.5 volumes of CO₂ or

Bottle condition using 5.0 oz weight corn sugar

¹ The all-grain recipes assume 75% efficiency unless otherwise stated. Adjust the grain bill to match your system.